

THE NEW MILL TIMES



ISSUE NO. 50 SPRING/SUMMER 2010

WHAT'S NEW?

AFTERNOON TEA BY THE RIVERSIDE

So quintessentially English, afternoon tea has steadfastly remained in our culture throughout a manifold of cultural changes and even in these accelerating times when we are encouraged to do everything faster, on the move and in conjunction with multiple other tasks, we still do like to stop for a cuppa and afternoon tea remains a traditional treat close to our hearts.

What better place then to indulge in this tradition than on the riverside? Picture the scene: gentle summer breezes across the flowing river; birds singing in the trees adorning our lovely gardens and the table laden with dainty sandwiches, freshly baked scones and delectable cakes as well as your choice from our selection of teas. Inclement weather will not deter us: we'll just move into the cosy intimacy of one of our relaxed lounges, warmed by the fire, if necessary.

At The New Mill, we are now offering afternoon tea as a treat, indulgence or celebration, and in response to several requests coming from customers who wanted to enjoy the special pleasure that it brings, without enduring the conventional route of trekking up to London.



The New Mill Traditional Riverside Afternoon Tea

A selection of sandwiches including smoked salmon, ham, chicken, cucumber and cheese

Freshly baked scones served with strawberry preserve and clotted cream

A delightful assortment of afternoon tea pastries and cakes

A selection of fine teas



Traditional Afternoon Tea £17.50



*Champagne Afternoon Tea
including a glass of Champagne £25.00*

Please note that reservations for afternoon tea should be made one week in advance. Please advise us if any in your party has any food intolerances or allergies

To enjoy afternoon tea on the riverside, please telephone Susan Norwell on 0118 973 2277/2105 or email info@thenewmill.co.uk.

DIARY OF EVENTS

Further details of our forthcoming events are available on the back page and our website.

April	Sun 4th Thurs 15th	Easter Day Lunch Wine Dinner: Champagne
May	Thurs 20th	Ladies Lunch: Pure Indulgence
June	Thurs 17th	Wine Dinner: New World vs. Old World Wines
July	Thurs 22nd	Ladies Lunch: The Pink Picnic
Sept	Thurs 16th	Ladies Lunch: Cookery Demonstration with Colin Robson-Wright

NEW SEASON'S MENUS

Each season brings with it the opportunity to relish a new crop of fresh ingredients and to develop some fabulous new dishes for our menus. The new À la Carte menu is now available and once again, the recipes should excite and satisfy the most eclectic and discerning of tastes.



Personal favourites include the salad of quail with smoked bacon, golden raisin purée and watercress or the twice-baked Barkham Blue soufflé with toasted walnuts, soft leaves and sherry vinaigrette to start. For me, I could eat every single one of the main courses in quick succession, but if really pushed for a single choice it would be the fillet of beef with fondant potato, celeriac purée and shallot marmalade; and to conclude? The white chocolate and ginger parfait with brandy snap tuille. Yum! But that's just me. Join us and check out the new menus soon! To see the new seasons menus and images of the dishes, please visit www.thenewmill.co.uk

MOVING WITH THE TIMES

In this age of electronics, The New Mill is moving with the times! In this case, we refer to our communication. Feedback from many of our customers indicates that, in the main, you prefer the short and concise emails that are issued updating you on activities and events that are being organised over the forthcoming weeks. So, this will be the last New Mill Times that we issue. For those of you for whom we don't have email addresses, we will continue to update you by post.

We hope that this move will provide you with an insight into our events, dinners and menu changes in a more responsive way, enabling easier diary planning!

RUMP OF LAMB, Slow-Roasted Tomatoes & Aubergine, Spinach Mash & Rosemary Jus

A favourite of New Mill chef, Darren Whelan

THE INGREDIENTS



4 x 6oz rumps of lamb
300ml lamb or beef stock
150ml red wine
1 tablesp redcurrant jelly
1 sprig rosemary
2 x aubergines, cut in half lengthways
12 x vine cherry tomatoes
Salt and pepper for seasoning
Sugar
Olive oil
1 sprig thyme
1 clove garlic, chopped
1 shallot, chopped
2 tablesp chopped parsley

3 x large maris piper potatoes
200g baby spinach (washed & stems picked)
100g unsalted butter (cubed)

THE COOKING

For the lamb

1. Heat oven to 180°C.
2. In a large pan, sear the lamb (skin-side down) until golden. Turn over and fry for two minutes to seal in the juices. Set pan aside and put lamb into the oven for 15 minutes for pink or 18 minutes for medium. Leave to rest but keep warm until ready to serve.
3. Put the pan back onto heat. Add the red wine, scraping off any sediments from the pan and reduce to a syrup. Add stock and bring to the boil, skimming the top of any foam all the time. Add redcurrant jelly and reduce by half, adding rosemary for last few minutes. Pass through a fine sieve/cloth into a clean pan and set aside until needed to serve.



For the aubergine & tomatoes

1. Score the flesh of aubergines and place them, skin-side down, onto a baking tray. Season with salt and pepper and drizzle with a little oil. Roast in the oven at 180°C - 190°C for 20-25 minutes until softened.
2. Remove from the oven and reduce heat to 100°C. Place tomatoes onto a tray and season with salt, pepper, sugar and thyme leaves. Drizzle with olive oil and cook in oven for 40-45 minutes until dried and slightly shrunken.
3. Scrape inside of aubergines into a bowl and discard skins. Sweat the chopped shallot and garlic in a heavy-based pan without colouring. Add the aubergine and crush with the back of a fork. Season to taste and set aside.

For spinach mash

1. Peel and cut potatoes. Add to pan of cold, salted water and bring to boil. Simmer for 20 minutes until soft. Drain and cool slightly.
2. Pan-fry spinach in a little oil and butter until wilted. Sieve and squeeze out any liquid. Chop and set aside.
3. In a heavy-based pan, mash the potatoes. Add the butter, a little at a time. Add parsley and season with salt and pepper to taste. Add 25ml olive oil and keep mash warm.

THE SERVING (for four)

Oven-warm the lamb whilst warming the aubergine and sauce on the hob, adding tomatoes to the sauce. With a large, hot serving spoon, scoop the mash into a quenelle onto the plate. Spoon aubergine together with two spoons and arrange on plate. Slice the lamb and place across the mash. Sauce the lamb and service. Gorgeous!

CHEF'S TABLE

By Colin Robson-Wright,
Head Chef



Great food, fine wine and warm company.

What more could you ask for? An idyllic, tranquil riverside setting and relaxed

dining in rooms exuding character? It's a given.

Menus that follow the ebb and flow of the seasons, bringing to your table, scents and aromas, flavours and textures that emphasise the fresh ingredients that are the gifts of time of year. That, in essence is what we offer at The New Mill, together with that extra special ingredient: passion... for what we create and the service we offer.

FOOD PROVENANCE

Premiere Cheese

Since its inception over eight years ago, Premier Cheese has developed a reputation for providing farmhouse cheeses to restaurants dedicated to developing fine menus for real food-lovers. Based in Beaconsfield, this small, dedicated company sources cheeses from France, Italy and Iberia as well as Britain and works closely with The New Mill's Colin Robson-Wright, to select the very best seasonal cheeses and to create a varied and enticing cheeseboard for our diners.



All in the Premier Cheese range have a common link: that the quality is maintained through the policy of working exclusively with artisan and farmhouse producers. Like us, Premier and its partners share a passion for producing the best quality and the best tasting food, delivering to our tables cheese at its peak, from a creamy Loire Valley goats cheese to an unrivalled West Country Blue.

It's a bright day when the Premier Cheese van draws up outside our kitchens: nostrils flare at the prospect of the anticipated assault on the senses! The pleasure that is the distinct aromas and smells emanating from this cave du fromage is heightened by the cool, darkened interior and the job in hand is one definitely to be indulged in!

Selecting cheeses for our customers is not to be taken lightly and we work tirelessly trying the different options for you, tasting sharp cheeses that explode and zing; rolling palpably mellow, lush cheese around the tongue; identifying cheese of robust character and those of a more gentle nature, to appeal to the most eclectic of tastes and to provide a fitting finale to any meal.

With Premier, The New Mill is currently offering a cheeseboard that includes the renowned Barkham Blue, the very smelly Epoisse, the Cerney Mature goats cheese. Spenwood for a hard option and Tunworth for a softer alternative.....and plenty more besides.

LAURENT PERRIER CHAMPAGNE ~

Because life is meant to be enjoyed

A famous name which lives up to its reputation for consistent quality across the range, Laurent Perrier owns vineyard sites in all three of the major Champagne regions and at The New Mill, we are delighted to announce our partnership with this house, whose spirit and zest for a life that is meant to be enjoyed, perfectly mirrors our own approach to preparing great food, serving it with fine wine and all in warm company: one of the great pleasures in life.

Now featuring on our wine list, we'd like to provide you with a brief snapshot of the history of this great Champagne house.

Founded in 1812, Laurent-Perrier has been avant-garde in creating unique and elegant Champagnes for nearly two hundred years. The house was acquired by the Nonancourt family in 1939 and for over 65 years Bernard de Nonancourt has dedicated his life to innovating and perfecting Laurent-Perrier Champagne. As a result, Laurent-Perrier is one of the world's most esteemed Champagne brands, and also the largest family-owned brand.

Now more than ever, the Nonancourt family values guide the Laurent-Perrier team, currently under the direction of

Yves Dumont. An independent spirit, which has always been the driving force behind the creative winemaking, has resulted in a unique and highly successful range of Champagnes. They are produced by a team led by Michel Fauconnet, chef de cave, and his predecessor Alain Terrier, who is recognised as one of the greatest winemakers in Champagne. The wines are unique not only because of the philosophy that has inspired them, but also for their style, flavour, and consistency in quality, as one cuvée succeeds another.

In the main courtyard, a playful cherub warns visitors, "Ne Buvez Jamais d'Eau" (Never Drink Water) In keeping with the family's belief that life is meant to be enjoyed, Laurent-Perrier supports l'art de vivre. Laurent-Perrier is an official Champagne partner of Relais et Châteaux, is served at the Academy Awards following the Oscars in Los Angeles and is now presented for your indulgence at The New Mill!

Laurent-Perrier offers a wide range of fine Champagnes to suit all palates and occasions. Current Laurent-Perrier offerings include its Ultra Brut, Brut L-P, Brut Millésimé, Grand Siècle, Alexandra Rosé, Demi-Sec and of course the instantly recognisable, Cuvée Rosé Brut.



MUSINGS FROM THE CELLAR:

A matter of fizz by Cindy Duffield

Becoming ubiquitous as the preamble to our ladies lunches, wine dinners and events, Champagne has a special place in my heart as well as our cellar. The following is an extract, I'll freely admit, from a book scribed by Hugh Johnson, but in this, he captures the very essence of the stuff and I felt the need to share his view as I would share a bottle of bubbly.

Champagne has the stimulating qualities of an aperitif, rather than the savoury, mouth-watering ones, in the highest degree. It owes a large part of its reputation, in fact, to its magical effect on the morale. To say that it is more often drunk for its boosting qualities than for its taste is not to belittle its taste: there is nothing else which has an even comparable stimulating power.



It was by some of the neatest and most painless public relations the world has ever seen that Champagne came into power. Somehow, at the end of the last century and the beginning of this, it just seemed to fall into its ready-made slot in the social pattern. What, we now have to ask ourselves, did we drink at weddings, parties, christenings and launches before we had Champagne?

So successful is Champagne that it continually has to defend itself against the danger of becoming a notion rather than a wine. Its name is borrowed by anything that wants to sound like a party, luxurious and expensive. The hint of old-fashioned elegance it carries with it has been used to sell almost anything, including other wine.

Good Champagne has an incomparably fresh and delicate taste of grapes. There is hardly any sugar in it at all, but just enough to balance a slight acidity – the perfect balance of, say, a crisp golden-green apple. It has an extraordinarily pungent smell – you can smell a bottle being opened in the next garden – and yet the smell at the top of your glass is as delicate and fresh as the wine itself. Finally, it has a perfect mill-race of pinpoint bubbles, slowing settling down to gently racing streamers from the bottom of the glass. The total effect of the wine is one of richness, belying the fact that it is completely dry, and never, cloys.

No other wine has the qualities all together – or indeed, any of them so perfectly. There are innumerable other sparkling wines, a great many of them imitating Champagne, but there are still hardly any effective substitutes.

As an aperitif, as a celebration – anything from a wedding or birth through to the joy of a summer's day or to brighten a dull one, Champagne gets my vote and will continue to flow in quantity at The New Mill.



COMPETITION

At The New Mill, we work hard and we play hard. We love what we do and we hope that comes across in the passion with which we prepare our food, choose our wine and look after our guests. All of that works because we are a real team, hence the ability to party together at whim! At our most recent party, we broke the ice and got into the spirit of things with fancy dress. A hairy gorilla rubbed shoulders with naughty school girls, a demonic joker, Her Majesty The Queen, a selection of superheroes, soldiers, cowboys, pirates and children's fictional characters, to name but a few.



But it was this pair who won the prize for best costumes. But who are they? The first of our diners to correctly guess the identities of this duo can celebrate with a bottle of Champagne Brice, with our compliments.

Please email your guess to cindy@thenewmill.co.uk together with details of your name and email address by 16th April 2010. We'll do the draw on 17th April and let the winner know on the same date – no joke!

THE NEW MILL RIVERSIDE RESTAURANT ~ SPECIAL EVENTS

APRIL

Sun 4th
Easter Day Lunch £28.50



A traditional springtime Sunday lunch for all the family. As the garden throws off its winter garb in favour of new blooms, come and enjoy the flavours of this season's fresh ingredients and celebrate Easter. Children under 10 can enjoy lunch for half price and will receive an Easter egg.

Thurs 15th
Champagne Wine Dinner: £89.50



Our annual Spring-time homage to Champagne, this evening's wine dinner will demonstrate how Champagne can be served as a dessert wine as well as an aperitif and, not forgetting, the other three other courses in between. A sensational five-course menu is being devised for this sparkling evening.

MAY

Thurs 20th
Ladies Lunch: Pure Indulgence £28.50



A lunchtime that combines a little slice of the indulgencies normally attainable only from spas and beauty salons as well as access to an exclusive selection of luxury items. This lunch is all about feeling gorgeous and the sumptuous three-course menu is being developed to reflect just that. Bubbly on arrival, of course!

JUNE

Thurs 17th
Wine Dinner: New World vs. Old World £69.50

Not a new idea but always a favourite: how do the grapes and techniques of the likes of France, Spain and Italy stack up against those of America, South

All ladies luncheons commence at midday and are inclusive of an aperitif, wines and lunch.

All wine dinners commence at 7.45pm for 8.15pm are inclusive of an aperitif, wines and dinner (All prices are inclusive of VAT)

The New Mill Restaurant, New Mill Road, Eversley, Hampshire RG27 0RA.
www.thenewmill.co.uk

Telephone 0118 973 2277 / 2105. Fax 0118 932 8780.

RIVERSIDE RESTAURANT EST 1577

THE NEW MILL



Africa, Canada and Australia? Same grapes, different approaches and climates: wonderful contrasts and sometimes, somewhat surprising!

JULY

Thurs 22nd
Ladies Lunch: The Pink Picnic £28.50



The Pink Picnic returns! Following last year's spectacular event, we are once again holding this great lunch for Breakthrough Breast Cancer.

Fun in the name of fund-raising, a fabulous auction and pink raffle are just two of the activities organised to punctuate proceedings. Pink bubbly on arrival will once again be followed by a specially developed pink-themed

three-course menu. Pretty in pink, a prize for the best-dressed lady will be awarded!

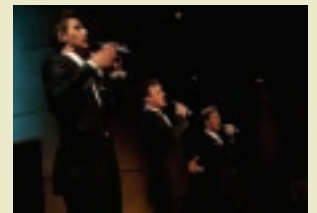
SEPTEMBER

Thurs 16th
Ladies Lunch: Cookery Demonstration with Colin Robson-Wright

This one is by popular request - we did have something else pencilled in for this lunch but at the March lunch, the gathered ensemble all voted passionately for a cooking demonstration by our very own Colin Robson-Wright. Details, dishes and themes have yet to be decided so any suggestions would be much appreciated. In the meantime, Colin will be donning his Chef's whites to show us how we can recreate his magic in the kitchen.



Watch out for the return of the **Tenors Unlimited** Autumn 2010



Special Event Booking Form/More Information Request

This is to confirm my telephone booking.

Please reserve _____ spaces for the lunch/dinner

to be held on _____ at the inclusive price of £ _____ (per person)

The New Mill reserves the right to charge for the total number of places booked unless advised of any reduction in numbers 48 hours prior to the date of reservation. These terms exclude Christmas bookings which are subject to separate terms & conditions, available on request.

Signature _____

Date _____

If you would like to receive promotional material about The New Mill and its forthcoming events, please complete the details below and either mail this slip to us or fax it on 0118 932 8780

Name _____

Address _____

Postcode _____

Tel _____ Email _____

Please let us know your preferred form of communication:

Telephone Email Post